

## ROASTER OVEN

### BACKGROUND OF THE INVENTION

#### 1. Field of the Invention

This invention relates to a roaster oven, particularly to one able to  
5 adjust roasting portions of food and time needed for roasting to let the  
food roasted evenly and thoroughly.

#### 2. Description of the Prior Art

A conventional charcoal roaster oven 1, as shown in Fig. 1, is  
provided on the oven frame 10 with a tubular skewer 11 for pricking  
10 chickens or other food to be roasted and a roasting net 12 for placing  
roasting food thereon. Food pricked on the tubular skewer 11 and placed  
on the roasting net 12 is roasted over charcoal 13 paved under the oven  
frame 10. The tubular skewer 11 is connected with a handle 110 to be  
held to rotate the tubular skewer 11 for carrying out roasting. However, the  
15 oven frame 10 of the conventional charcoal roaster oven 1 is in an open  
condition; therefore, flame of charcoal is usually dispersed by wind so  
heat source can hardly be concentrated, resulting in waste of fuel and  
time and failing to roast food evenly. In addition, to add charcoal to the  
roaster oven 1 or clean out charcoal ashes, both the tubular skewer 11  
20 and the roasting net 12 have to be first removed from the oven frame 10,  
troublesome in operating and likely to cause scald to a user.

### SUMMARY OF THE INVENTION

A first objective of the invention is to offer a roaster oven able to  
adjust roasting portions of food and time needed for roasting to let food  
25 roasted evenly and completely, and also able to concentrate heat source

and prevent ash, dust, flies or floating impurities from sticking to the food being roasted.

A second objective of the invention is to offer a roaster oven provided with a net base able to be pulled out of or pushed in the oven  
5 body of the roaster oven, convenient to start a fire or add charcoal or put out the fire for cleaning out charcoal ashes and needless to remove the spits and the net frame from the oven body.

The feature of the invention is an oven body having its left and right side respectively and pivotally provided with a side plate, and its front  
10 and rear side respectively and pivotally provided with a covering plate, and a lower portion of the front side bored with an accommodating space, with each side plate provided with at least one vertical groove having one side bored with plural engage notches; plural position members respectively connecting the side plates with the covering plates; plural spits movably  
15 fitted across the two side plates of the oven body; at least one motor assembled with one end of the spit and a net base movably inserted through the elongate hole in the oven body.

#### BRIEF DESCRIPTION OF DRAWINGS

This invention will be better understood by referring to the  
20 accompanying drawings, wherein:

Fig. 1 is a perspective view of a conventional roaster oven;

Fig. 2 is a perspective view of a roaster oven in the present invention; and,

Fig. 3 is a perspective view of the roaster oven in a used condition  
25 in the present invention.

#### DETAILED DESCRIPTION OF THE PREFERRED EMBODIMENT

A preferred embodiment of a roaster oven in the present invention, as shown in Figs. 2 and 3, includes an oven body 2, plural position members 3, plural spits 4, at least one motor 5, a net frame 6, a drawer-style net base 7 and two support members 8 as main components  
5 combined together.

The oven body 2 has its left and right side respectively and pivotally provided with a side plate 20, and its front and right side respectively and pivotally provided with a covering plate 21. Each side plate 20 is provided with at least one vertical groove 200 having one side  
10 bored with plural continual engage notches 201 and having its upper end pivotally provided with a stop member 202. Further, each side plate 20 has its upper opposite ends respectively bored with an insert groove 203, and each covering plate 21 has its upper opposite ends respectively bored with an insert groove 210 adjacent to the insert groove 203 of the side  
15 plate 20, with the position members 3 engaged in both the insert grooves 203 and 210 to combine the side plates 20 with the covering plates 21 together. Furthermore, the oven body 2 has an elongate hole 22 bored in the lower portion of the front side, and four telescopic feet 23 provided under the bottom.

20 The position members 3 are respectively engaged in the insert grooves 203 and 210 to combine the side plates 20 with the covering plates 21 together when the oven body 2 is expanded for use. Each position member 3 is L-shaped, having its inner sides respectively riveted with an engage member 30 to be respectively engaged in the insert  
25 groove 203, 210 of the side plate 20 and the covering plate 21.

The spits 4 are pivotally fitted across the two side plates 20 of the oven body 2, respectively having one end provided with a grip 40 and the other end provided with a connect end 41 for connecting the motor 5.

The net frame 6 is movably positioned across the two side plates 20 of the oven body 2, having its opposite sides respectively provided with a lifting handle 60.

5 The drawer-type net base 7 is inserted in the oven body 2 through the elongate hole 22 for placing charcoal thereon, having a handle 70 provided on the outer side.

The two support members 8 have the opposite ends respectively hooking the insert groove 203, 210 of the side plate 20 and the covering plate 21 so as to horizontally position the covering plate 21 for placing  
10 articles thereon.

In using, as shown in Figs. 2 and 3, firstly, pave charcoal on the net base 7 and push the net base 7 in the accommodating space 22 of the oven body 2. Next, the net frame 6 and the spits 4 with food thereon are fitted across the two side plates 20 of the oven body 2, and then food easy  
15 to be quickly roasted, such as cut meat, ham and vegetables, is placed on the net frame 6 and after chickens or other food are pricked together by the spits 4, the spits 4 has its connect end 41 connected with the motor 5 and the other end with the grip 40 engaged in a proper engage notch 201 of the side plate 20 of the oven body 2.

20 Thus, when the motor 5 is started, the spits 4 will be actuated to rotate together with the chicken or other food pricked thereon, and by controlling the motor 5, the roasting portions of the chicken or other food and time roasting can be adjusted to attain a balanced roasting condition. For instance, a chicken belly with much flesh usually requires much time;  
25 therefore, when the chicken belly is turned and positioned downward, stop the motor 5 to let the chicken belly kept in place and roasted for a comparatively long period of time, and time needed for roasting other portions of the chicken can also be adjusted by controlling the motor 5 to

actuate the spits 4 to rotate, enabling chickens or other food to be roasted completely and evenly.

In addition, during roasting, the covering plates 21 can be erected up to concentrate heat source, able to save time and fuel of roasting, and  
5 the net base 7 can be freely pulled out of or pushed in the oven body 2, convenient to start a fire or add charcoal or put out the fire for cleaning out charcoal ashes and needless to remove the spits 4 and the net frame 6 from the oven body 2. Moreover, the covering plate 21 can be positioned horizontally by the two support members 8 respectively hooking the insert  
10 grooves 203, 210 of the side plates 20 and the covering plates 21, letting the covering plate 21 serve as a table top for placing articles thereon.

As can be understood from the above description, this invention has the following advantages.

1. It can quickly be expanded for use, convenient in handling.  
15 2. Roasting portions of food and time needed for roasting can be adjusted by controlling the changeover switch of the motor, letting food roasted evenly and completely and have balanced luster.

3. The telescopic feet 23 provided under the oven body 2 can be freely adjusted in height to match with different heights of users for  
20 facilitating work.

4. It can quickly be collapsed into small dimensions for storing.

5. During roasting, the covering plates 21 can be erected up to concentrate heat source for saving time of roasting.

6. The covering plates 21 can be erected up, not only able to  
25 concentrate heat source to heighten roasting efficiency, but also able to prevent car exhaust, ashes, flies or floating impurities from sticking to the chicken or other food being roasted.

7. The drawer-style net base 7 can be pulled outward to start a fire

or add charcoal or put out the fire for cleaning out charcoal ashes so it is needless to remove the spits 4 and the net frame 6 from the oven body 2 for doing such work, convenient and safe in use.

8. The covering plates 21 can be positioned horizontally by means  
5 of the support members 8, able to serve as a table top for placing articles thereon, such as dishes, table ware, food to be roasted, roasted food or the like.

While the preferred embodiment of the invention has been described above, it will be recognized and understood that various  
10 modifications may be made therein and the appended claims are intended to cover all such modifications that may fall within the spirit and scope of the invention.

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